

## Wines by the Glass

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### CHAMPAGNE/SPARKLING

Jacquart “Mosaïque” Brut, Reims NV	20
Besserat de Bellefon Brut Rosé, Reims NV	23
Gustave Lorentz Brut, Cremant D’Alsace NV	15

### WHITE

Domaine Vincent Dureuil-Janthial, Rully 2013	17
Rolly Gassmann, Auxerrois, Vin D’Alsace 2012	18
Domaine Delaporte “Chavignol”, Sancerre 2015	19
Michel Gassier “Nostre Pais”, Costières de Nîmes 2014	17
Hofgut Falkenstein “Krettnacher Euchariusberg” Riesling Auslese, Mosel 2015	19
Beau Joubert “Old Vine” Chenin Blanc 2015	17
Copain “DuPratt” Chardonnay, Anderson Valley 2013	18

### ROSÉ

Mas de la Dame “Rosé du Mas”, Les Baux de Provence 2016	15
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### RED

Maison Yvez Chaley, “Les Rousselots”, Hautes-Côtes de Nuits 2015	19
Domaine Raspail-Ay, Gigondas 2014	19
Château de Barbe, Côtes de Bourg 2012	18
Domaine Richard Rottiers Gamay, Moulin à Vent 2015	15
La Varenne “Les Pierres Blanches”, Chinon 2010	18
Domaine Eden, Santa Cruz Mts. 2014	17
Bishop’s Peak Pinot Noir, San Luis Obispo 2015	18

## COCKTAILS

<b>French 75</b>	16
Ford's Gin, Lemon, Jacquart Brut	
<b>Remue-moi</b>	15
Russian Standard Vodka, Pineau des Charentes, Dry Vermouth, Absinthe Rinse	
<b>20<sup>th</sup> Century</b>	16
No. 3 Gin, Lillet Blanc, Crème de Caçao, Lemon	
<b>Burden of Proof</b>	16
Clyde May's <i>Special Reserve</i> Alabama 110 proof Whiskey, Giffard Crème de Pêche, 3 Floyds <i>Yum Yum</i> American Session Ale, Lemon	
<b>Side Car</b>	16
Hennessy Black Cognac, Combier, Lemon	
<b>Le Patriote</b>	15
Château Arton <i>Fine Blanc</i> Armagnac, Bastille <i>Limousin Oak Cask</i> Whiskey, Maurin Quina	
<b>Vieux Carré</b>	16
Michter's Rye Whiskey, Jean-Luc Pasquet Cognac, Cocchi di Torin Vermouth, Benedictine D.O.M., Angostura Bitters, Peychaud's Bitter	

## BEER

<b>Metropolitan Lager Flywheel, Chicago, IL 5.2% ABV</b>	8
<b>Off Color Saison, Apex Predator, Chicago, IL 6.8% ABV</b>	10
<b>Two Brothers French Country Ale, Domaine Dupage, Illinois 5.9% ABV</b>	8
<b>3 Floyds American Session Ale, Yum Yum, Indiana 5.5% ABV</b>	10